Electrolux PROFESSIONAL

Breading Station ProSift MONO Breading station 1 module

ITEM #		
MODEL #		
NAME #		
<u>SIS</u> #		
AIA #		



Item No.

The breading station is an optimized multifunctional workstation (blender-breader-sifter) designed to improve the hand breading phase reducing the operative costs. It is provided by a new automatic breading sifting mechanism.

The benefits are:

- · Improved taste and consistent food results thanks to integrated automatic processes.
- · Improved productivity and flour quantity saving
- · Consistent food quality
- · Optimized staff workflow
- · Functional use of space
- · Advanced ergonomics
- · Guaranteed safety and hygiene
- · Environment-friendly solution

Main Features

- Breading system with high resistant plastic basins. The plastic basins are easily removable from the work top thanks to 2 integrated handles. The bottom part of the basins has a rectangular hole, with cap, for discharging the flour into the intermediate hopper and finally into the sifting drum to be automatically filtered. The cap is designed to avoid unintentional removal during the breading phase.
- Patented automated dual action sifting system for maximum sifting efficiency and highest food quality time after time. Dual action drum removes unwanted dough balls keeping flour cleaner and frying oil lasting longer: internal drum design with helix profile expels the residual dough balls into the dedicated dough balls catcher with no need to stop operations.
- Sifting cycle with zero downtime allows operator to bread product while the sifting cycle of previous batch is ongoing.

Construction

- Mainly construction in A304 stainless steel for everlasting operation in all working environment.
- All materials and plastic parts in contact with flour and food are in compliance with Food Contact regulations and dishwasher safe.
- No consumable plastic parts.
- Silent operations allows installations also close to front of house.
- Equipped with 4 wheels, 2 with brake.
- The unit is equipped with a 2m length electrical cord.
- IPX3 protected.
- Manufactures corresponds to international certification ISO 9001, ISO14001, OHSAS 18001, ISO 5001.
- CE approved (Machine Directive), CB extension.

APPROVAL:



Included Accessories

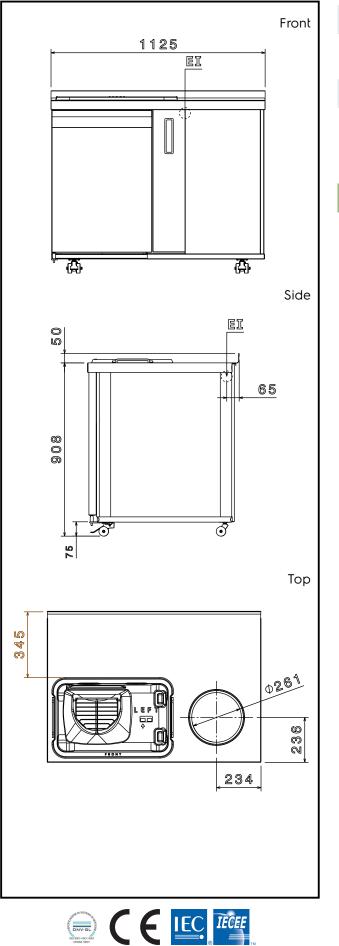
Included Accessories		
	PNC 880533	
 1 of Lug collar 	PNC 880540	
 1 of White lug with rubber plug for breading station 	PNC 881183	
 1 of Grey lug with rubber plug for breading station 	PNC 881184	
 1 of Soaking basket 	PNC 881207	
1 of Plastic scraper for breading station	PNC 881215	
 1 of Stainless steel water insert pan for breading station 	PNC 881249	
Optional Accessories		
 Lug cover for breading station 	PNC 880533	
 Horizontal tray support for breading 	PNC 880535	
station		
 Inclined tray support for breading station 	PNC 880536	
 Lug collar 	PNC 880540	
 White lug with rubber plug for breading station 	PNC 881183	
 Grey lug with rubber plug for breading station 	PNC 881184	
• Rubber plug for Breading Station lug	PNC 881185	
Soaking basket	PNC 881207	
 Plastic scraper for breading station 	PNC 881215	
Cleaning brush Ø110mm for breading	PNC 881216	
station		
 Multipurpose brush for breading station 	PNC 881218	
 Stainless steel water insert pan for breading station 	PNC 881249	



The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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Electric	
Supply voltage: 729273 (BRDST1MB) Electrical power max.:	220-240 V/1 ph/50/60 Hz 0.05 kW
Key Information:	
External dimensions, Width: External dimensions, Depth: Weight: Shipping weight: Shipping volume:	1125 mm 795 mm 90 kg 112 kg 1.39 m³
Sustainability	
Current consumption: Noise level:	0.4 Amps 42 dBA

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